

## **Desserts**

Banoffee Bread & Butter Pudding (v, gf)	6.50
toffee sauce, banoffee cream (G, E, D, SD/S) 890 kcal	
Cinnamon & Orange Crème Brûlée (v)ginger bread biscuit (G, S, E, D, SD/N) 1432 kcal	9.95
Dark Chocolate Torte (v) chocolate soil, blood orange sorbet (D, G, S/CE, MU) 1146 kcal	6.95
<b>Vegan Orange &amp; Cardamom Panna Cotta</b> (gf) ginger crumb, candied fruits (S, SD) 438 keal	6.95
Sticky Toffee Pudding (v) butterscotch sauce, vanilla ice cream (D, E/SD) 598 kcal	10.25
Parisella's of Conwy Ice Creams & Sorbets (v, veo, gf)ask for today's selection ask for allergens & calories	6.95
<b>Welsh Cheeseboard</b> (v, gfo) four local cheeses, crackers, homemade chutneys, grapes, apple (G, N, S, E, D, SE, CE/SD) 1115 kcal	12.95

## Available as part of the Fixed Priced Menu Offer Monday to Friday, 12 noon until 5pm

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

v (vo): Vegetarian (on request) ve (veo): Vegan (on request) gf (gfo): Gluten-Free (on request)
Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy • E: Eggs • F: Fish • P: Peanuts • G: Gluten
L: Lupin • N: Nuts • MO: Molluscs • MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.

Please let your server know if you wish to remove this element.









